



Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale, together with diverse wines from some of South Australia's great wine growing regions.

VARIETAL

Chardonnay

REGION

Adelaide Hills

BARREL AGEING

6 months in French oak

TECHNICAL

Alcohol - 13.0%

pH - 3.69

Residual Sugar - <2g/L

Total Acidity - 6.3g/L

CELLAR POTENTIAL

2025

WINEMAKER

Tony Ingle

Vegan Friendly



FAMILY CREST

2019 CHARDONNAY

ADELAIDE HILLS

VINEYARD & VINTAGE

Sourced from a single vineyard just outside the small township of Charleston, midway between Woodside and Lobethal in this premier cool climate region. This exquisite site contains vines over 20 years of age that are just coming into their prime. A mixture of sandy loams, loams and clay loams over clay subsoils vary in structure and create a wide array of flavours within this unique site.

A cold, wet windy November 2018 greatly affected flowering and fruitset leading to very low yields. 2019 Vintage was one of the warmest on record since the 1960's with several heat spikes over 40°C.

WINEMAKING

The hand picked grapes were transferred to the winery and placed in our cold room overnight. Pressed in the cool of the morning in our small membrane press, the juice was then transferred to seasoned French oak for fermentation.

Once fermentation was complete the barrels were topped up and sealed. Weekly stirring of the light lees resulted in the development of more complex and rich flavours, whilst regular tasting ensured a delicate and satisfying balance between fresh fruit and oak characters was achieved. The wine was racked clean from barrel and stabilised before bottling on our family estate.

TASTING NOTE

Pale yellow with olive hues. Aromas of honeydew, nectarine, citrus and smoky French oak. The clean and refined palate has good length and a delightfully fresh finish.